

DINNERLY



Easy Hoisin Beef Stir-Fry

with Noodles and Pak Choy



25 minutes



2 Servings

After something speedy and scrumptious? Simply stir-fry beef mince and a trio of veg in a lip-smacking hoisin sauce, then toss through slippery egg noodles.

WHAT WE SEND

- 1 onion
- 1 bunch pak choy
- 1 carrot
- 150g egg noodles ^{1,3}
- 2 tbs hoisin sauce ^{1,6,11}
- beef mince

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs soy sauce ⁶
- 2 tsp honey
- 2 tbs vegetable oil

TOOLS

- medium saucepan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 890kcal, Fat 42.0g, Carbs 82.7g, Proteins 48.3g



1. Prep ingredients

Bring a medium saucepan of water to the boil for the noodles. Thinly slice the **onion**. Cut the **pak choy** into thirds. Peel the **carrot**, then halve lengthwise and thinly slice on an angle. Crush or finely chop **2 garlic cloves**.



2. Cook noodles

Cook the **noodles** in the pan of boiling water for 2 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking.



3. Brown beef

Combine the **hoisin sauce**, **1 tbs soy sauce** and **2 tsp honey** in a bowl. Heat **1 tbs vegetable oil** in a medium deep frypan over high heat (see Kitchen 101). Stir-fry the **beef mince** for 3-4 mins until browned. Season with **salt and pepper** and remove from the pan.



4. Stir-fry vegetables

Heat **1 tbs vegetable oil** in the same pan over high heat. Stir-fry the **onion** for 1 min or until softened. Add the **pak choy**, **carrot** and **garlic** and stir-fry for 2 mins or until tender but still with crunch.



5. Serve up

Add the **beef**, **noodles** and **hoisin sauce mixture** to the pan and stir-fry for 1 min or until combined and warmed through. Remove the pan from the heat. Taste, then season with **salt and pepper**. Divide the **noodle stir-fry** among bowls and enjoy!



6. Kitchen 101

The secret to the perfect stir-fry is easy. Have your veggies and sauces prepped and ready to go. And fast and hot is key: make sure you cook over high heat, stirring constantly so everything is cooked evenly. We've used a deep frypan, but you can use a wok if you have one.